E2512, E2522 and E2532 GRILLS

USERS INSTRUCTIONS

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This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the Data Plate.

IMPORTANT

This appliance must only be installed by a competent person in compliance with the regulations in force at the time.

UK regulations are listed on the front of the Installation and Service Manual.

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

WARNING - THIS APPLIANCE MUST BE EARTHED!

Upon receipt of this manual, the installer should instruct a responsible person (or persons) as to the correct operation and maintenance of the unit.

This equipment is designed FOR PROFESSIONAL USE ONLY and be operated by QUALIFIED persons. It is the responsibility of the supervisor or equivalent to ensure that the user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the appliance will, by necessity, become VERY HOT and could cause burns if touched accidentally.

Falcon Foodservice Equipment

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T100483 Ref. 1

AGA FOODSERVICE EQUIPMENT

SECTION 1 - GENERAL DESCRIPTION

All models are supplied with nickel plated wire grid shelf (for multi-angled operation), drip tray, drip trough and close ribbed reversible cast aluminium brander.

The drip tray must be located in position at all times when the appliance is in use.

This manual covers operation of the following units :

E2512 Model

Brander Size : 460mm wide x 410mm deep

E2522 Model

Brander Size : 660mm wide x 410mm deep

E2532 Model

Brander Size : 540mm wide x 275mm deep

SECTION 2 - CONTROLS and OPERATION

E2512 Model

The elements are controlled by an energy regulator which supplies infinitely variable heat.

E2522 Model

The upper knob controls the LH element of this model while the lower knob controls the RH element.

The elements are controlled by an energy regulator which supplies infinitely variable heat.

E2532 Model

The element is controlled by an energy regulator which supplies infinitely variable heat.

Pre-heat

When using brander for cooking steaks etc., the grill requires a pre-heating period from cold of approximately 45 minutes. Both switches should be set to full heat to reach maximum temperature. Toast and similar items may however, be inserted five or ten minutes after switching on, cooking on the wire grid.

Drip Tray

The drip tray must be in position at all times when grill is in use.

Cooking on the Grid

The grid can be used in any of the runner positions.

Toasting

For toasting bread, place grid on second runner position from top of E2512 and E2522 models and in the top position on the E2532. Full heat must be maintained throughout and the entire grid surface below the elements can be used.

Drip Trough

A tap is provided in the drip trough of E2512 and E2522 models. This will facilitate draining without removing tray.

Browning

For browning the tops of dishes, place dish upon grid and position to suit the dish height. Adjust controls as required.

Cooking on the Brander

The brander which is double sided, is located on top of wire grid and can be used in any runner position from second top downward.

It can be inserted level when batches of steaks are to be cooked to the same degree or it can be sloped downwards from rear to front to enable a number of steaks etc. to be cooked to varying degrees at the same time.

For this method of cooking, it is recommended that the brander support grid is inserted in runners two and five from the top. When using the fully heated brander, it is not necessary to turn food. The drip trough is located over the two upstanding pins on wire grid when using brander. Empty trough regularly to prevent spillage, taking care with hot fat.

SECTION 3 - COOKING HINTS

The following suggestions for cooking are given as an approximate guide to the expected performance of grill.

Cooking on the Brander

FOOD	Approximate Time (minutes)	Runner position from top	Position of food on sloping brander
13mm Fillet Steak (Rare)	$1^1/_2$	2nd Top	Rear
13mm Fillet Steak (Medium)	$2^3/_4$	E2532-3rd & 4th E2512/22 2nd or 3rd	Centre
13mm Fillet Steak (Well Done)	$4^1/_4$	5th & 4th	Front
Hamburgers Beefburgers	2	E2532 - 3rd E2512/22 - 2nd	Centre

Note

Steak cooking times can only be approximate. These depend on thickness and cut of meat

Cooking on the Grid

FOOD	Approximate Time (minutes)	Runner position from top (E2512/22)	Runner position from top (E2532)
28g Sausages (1oz)	2	3rd or 4th	2nd or 3rd
56g Sausages (2oz)	3	3rd & 4th	2nd or 3rd
Bacon	$1^1/_2$	3rd	2nd

Note

Do not drape towels etc. over grill top and back whilst it is in use, as so doing may obstruct the ventilation holes and lead to overheating of the appliance.

SECTION 4 - CLEANING and MAINTENANCE

Warning

Before cleaning, switch off and disconnect from mains. The appliance must not be cleaned with a jet of water or steam cleaned.

Daily Cleaning

Vitreous Enamel

Wash thoroughly with warm soapy water.

Aluminium Brander

The brander should be left under full heat. This will, after a period, carbonise the spillage. Brush off with a wire brush.

Wire Grid Shelf

Steep the grid shelf in hot soapy water, rub with a pan scrubber on stubborn stains.

Stainless Steel Sides and Drip Tray

Wash with warm soapy water. A mild detergent on a cloth can be used to remove stubborn stains. Always rub along the grain, rinse with clean water and dry with a clean cloth. The drip tray should be cleaned out of all fat and debris before steeping in hot soapy water. Rinse in clean water and dry with a clean cloth.

Cleaning - Important Note

Do not use proprietary cleaners, especially those which may have a high caustic content on the vitreous enamelled surfaces of this unit (i.e. drip tray). This is particularly important when the appliance is hot. Such cleaners can cause serious damage or discolouration to the enamel finish and only a soap or detergent solution should be used.